

## § 51.2080

### DETERMINATION OF GRADE

#### § 51.2080 Determination of grade.

In grading the inspection sample, the percentage of loose hulls, pieces of shell, chaff and foreign material is determined on the basis of weight. Next, the percentages of nuts which are of dissimilar varieties, undersize or have adhering hulls or defective shells are determined by count, using an adequate portion of the total sample. Finally, the nuts in that portion of the sample are cracked, and the percentage having internal defects is determined on the basis of count.

### DEFINITIONS

#### § 51.2081 Similar varietal characteristics.

*Similar varietal characteristics* means that the almonds are similar in shape, and are reasonably uniform in degree of hardness of the shells, and that bitter almonds are not mixed with sweet almonds. For example, hard-shelled varieties, semi-soft shelled varieties, soft-shelled varieties and paper-shelled varieties are not mixed together, nor are any two of these types mixed under this definition.

#### § 51.2082 Loose extraneous and foreign material.

*Loose extraneous and foreign material* means loose hulls, empty broken shells, pieces of shells, external insect infestation and any substance other than almonds in the shell or almond kernels.

#### § 51.2083 Clean.

*Clean* means that the shell is practically free from dirt and other adhering foreign material.

#### § 51.2084 Fairly bright.

*Fairly bright* means that the shells show good characteristic color.

#### § 51.2085 Fairly uniform color.

*Fairly uniform color* means that the shells do not show excessive variation in color, whether bleached or natural.

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#### § 51.2086 Well dried.

*Well dried* means that the kernel is firm and brittle, not pliable or leathery.

#### § 51.2087 Decay.

*Decay* means that part or all of the kernel has become decomposed.

#### § 51.2088 Rancidity.

*Rancidity* means that the kernel is noticeably rancid to taste.

#### § 51.2089 Damage.

*Damage* means any defect which materially detracts from the appearance of the individual kernel, or the edible or shipping quality of the almond. Any one of the following defects or combination thereof, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Discoloration of the shell which is medium gray to black and affects more than one-eighth of the surface in the aggregate. Normal variations of a reddish or brownish color shall not be considered discoloration;

(b) Adhering hulls which cover more than 5 percent of the shell surface in the aggregate;

(c) Broken shells when a portion of the shell is missing, or the shell is broken or fractured to the extent that moderate pressure will permit the kernel to become dislodged;

(d) Insect injury when the insect, web or frass is present or there is definite evidence of insect feeding;

(e) Mold, when visible on the kernel, except when white or gray and easily rubbed off with the fingers;

(f) Gum, when a film of shiny, resinous appearing substance affects an area aggregating more than the equivalent of a circle one-quarter inch (6.4 mm) in diameter;

(g) Skin discoloration when more than one-half of the surface of the kernel is affected by very dark or black stains contrasting with the natural color of the skin;

(h) Shriveling when the kernel is excessively thin for its size, or when materially withered, shrunken, leathery, tough or only partially developed: Provided, that partially developed kernels are not considered damaged if more